

CopyCat Dunkin Donuts Omelet Bites

Ingredients

4 eggs
4 tablespoons cottage cheese
1/4 cup shredded Monterey Jack cheese
1/4 teaspoon salt
1/4 cup shredded cheddar cheese plus extra, if desired
1 tablespoon real bacon bits

Directions

Preheat the oven to 350°F.

In a blender, combine the eggs, cottage cheese, Monterey Jack cheese, and salt. Puree until it is a uniform mixture. Then add the cheddar cheese and bacon bits and pulse a few times.

Spray muffin or donut pans with non-stick spray.

Pour the egg mixture into the pans. If using the donut-shaped tins, fill the rings until they are almost full; otherwise, the omelet bites will be oddly shaped. This does not matter on muffin tins.

Bake for 10 to 12 minutes or until the omelet bites spring back when touched.

Remove the pan from the oven and remove the omelet bites from the tins. Serve immediately, or, if desired, you can sprinkle some cheddar cheese on top and place the bites under the broiler until the cheddar cheese melts.